

Coldstream Hills



2017 Reserve Chardonnay

The Coldstream Hills Reserve Chardonnay is the culmination of a strict selection process, where wine quality is paramount.

Produced only in years where the quality is deemed to be exceptional, the wine is made from a selection of low yielding and mature vineyards. The Coldstream Hills Briarston Vineyard provides an outstanding resource of Bernard clone (French clone) Chardonnay, which adds elegance and length to the wine. Gentle handling practices, including whole bunch pressing are carried out, with each batch undergoing barrel fermentation in new and seasoned French oak.

Blocks: Briarston 4, Coldstream House and G

Clones: Bernard 76, 95, 96, 277 and I10V1

Planted: 1985 - 1994

Soil: Grey clay-loam

Harvest date: 28th Feb-1st March 2017

Winemaker Comments Andrew Fleming

Vintage conditions: The 2017 vintage was a return to a cooler weather pattern with cool spring months and a mild to warm Summer. Rainfall and yields were close to average, allowing grape flavour and sugar to ripen in a steady manner. Acid retention was excellent in the fruit giving rise to wines of freshness, vibrancy and great balance.

Technical Analysis:

pH 3.21

Acidity 6.5g/L

Alcohol 13.0%

Residual Sugar 1.3. g/L

Bottling date 1st March 2018

Peak Drinking Now to 2030

Maturation

This wine was fermented and matured on lees for nine months in new (56%) and seasoned French oak puncheons and barriques.

Colour

Pale straw with trace green.

Bouquet

Restrained, yet powerful displaying aromatic notes of white peach, nectarine and white flowers. Underlying mineral slate and nougat is complemented by seamless French oak spice.

Palate

Fine and pure with great intensity, texture and length of flavour. The palate has real presence, with characters of white peach, lemon barley and nougat dominating. Subtle French oak and nuances of mineral slate add further complexity, with beautifully balanced lemon acidity giving drive and focus. One for the cellar.